

# AMATOVINO

## 2022 Barrel-aged Sauvignon Blanc 'Mantra'

Sauvignon Blanc, now back back amongst the 'mantra' classics. Rosa Brook fruit for this one – a cooler site to help retain the acidity yet achieving richness through extended ripening.

Pressed immediately after the pick and straight into French oak for a wild and long very fermentation fermentation. Kept on lees 7 months until bottling in October, unfiltered, unfiltered.

Opens with lemon blossom, gooseberry, cut hay (trampled grass says Chelsea!), and some nice passionfruit richness and fragrant alpine herbs. Certainly a wild version and not for your average Sav Blanc drinker. Apricot, finger lime, and white peach aromas filter through, some jasmine flower, some nettles.

Picking out the bassier notes of Sav Blanc and running hard with them on the palate. The texture is creamy and rich, resplendent with ripe lime, vanilla/musk and kiwifruit. Gooseberry, fire & spice, sweet lemon curd. The richness is offset by some taut acidity and a long finish that leaves you wanting more. A minerally and earth style, supplanting the high notes for the bassy undertones of what the variety can show.

Match it with smoky char-grilled veges.  
Organically produced. Vegan Friendly

## Tech

Harvest:	March 14th, 2022
Handling:	Machine picked, tank-pressed to French oak.
Fermentation:	Wild ferment in aged barriques.
Maturation:	Aged on lees for 7 months in barriques.
Bottled:	Unfiltered, unfiltered, September 2022
Alcohol:	13.3%
Wine Status:	Vegan / Organic (uncertified)
Production:	98 dozen
Vineyard:	Rockfield Estate, Rosa Glen (eastern edge of the Wallcliffe subregion)
Soil:	Sandy surface, clay subsoil, with areas of deep gravel.
Planted:	1996
Elevation:	75m
Region:	Margaret River

